

VISIT...

LANZAROTE
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CinnabonŽ IcescapeŽ

In a blender, Cinnabon adds concentrated flavoring, some ice and a curious secret ingredient referred to only as a “dairy product.” When blended smooth, out comes these thick, refreshing drinks that look and taste like they were made with ice cream. For this clone we just need a little half-and-half (that’s half cream and half milk for those of you across the pond). It gives this version the exact same creamy consistency as the original with its custom “dairy” ingredient. Strawberry is the most popular of the flavors, but the other two are tasty as well. The Mochalatta version uses the TSR clone of the

Mochalatta Chill from last week and produces as thicker blended version of the drink, similar to Starbuck's popular blended Frappuccino.

Strawberry 1 cup water 1/4 cup
granulated sugar 3 cups crushed ice 1/3
cup frozen whole strawberries (about 4
large strawberries) 1/2 cup half-and-half
1/4 cup lemon juice 1/4 cup Hersheys
strawberry syrup

1. Combine the water and sugar in a cup and stir until the sugar is dissolved. 2. Add this sugar syrup to other ingredients in a blender. Blend on high speed until the drink is smooth. Serve in two 16-ounce glasses. Makes 2 large drinks.

Orange 3 cups crushed ice 1 cup water
2/3 cup orange juice 1/2 cup half-and-
half 3 tablespoons Tang orange drink
mix

1. Mix all ingredients in a blender set on
high speed until smooth and creamy.
Serve in two 16-ounce glasses. Makes 2
large drinks.

Mochalatta 3 cups crushed ice 1 1/2
cups TSR version of Mochalatta Chill
1/2 cup half-and-half 2 tablespoons
chocolate syrup

1. Mix all ingredients in a blender set on
high speed until smooth and creamy.
Serve in two 16-ounce glasses. Makes 2
large drinks.

